



クミカ。

Chapter 9

Kumika no Mikaku

by Dromeka Akiro

Illustrated by  Sora Aoi

We're Reediting...

Grand Khan - Redware

Kings - Viking - Redware & others

Delicious - Mori - Redware

Blowing Tobacco - experienced redware

General - Quality checks & redware

Translating - Sora's
Proofreading - Shelly's
Editing - Aoi
Typesetting - Mandy
Quality Check - Horioka

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WHY...



Chapter 1
Whether It's Spicy







YESTER-
DAY WAS
DARKER
RATHER
WITH
POWER!



THE DAY
BEFORE
THAT, THE
THREE
HUNDRED-
DER.

SEE PLACEMENT OF CAPTION



TOO, KUMAKA-
MAN HAD.

A BOYT-
BOILED
EGG
BURGER



SEE
THIS
MAYING-
CHANG-
BERRY?

I DON'T
NEED
ANY
PONY-
LESS
VARI-
TIONS!

YOU'LL NOTICE AT END OF CHAPTER



WHY ARE
YOU THE
ONE WHO'S
PICKING
ON PARTIES?

See the
one, two.

Don't know
what.

AS YOU
SEE, SHE IS
ENJOYING
A WIDE
VARIETY OF
TOPPINGS
EACH DAY



YOU GOT
THAT,
KUMAKA??!



JUST
SO-
PERF!

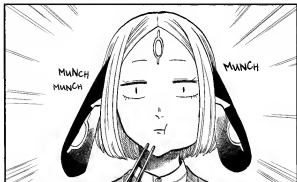
AND
THEN
THIS
DASHI-
MAKI!

TA-DA



TA

INGREDIENTS/
NUTRITION/
DECORATION/
WHEREVER
YOU LOOK, IT'S
PERFECTLY
BALANCED!

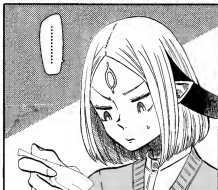










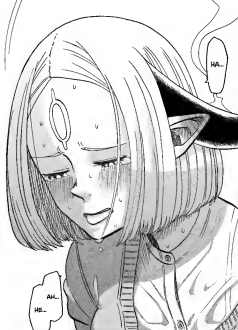










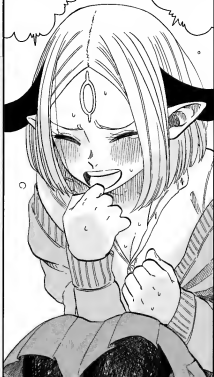


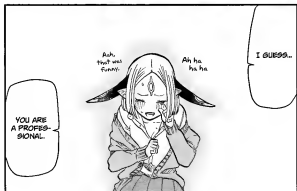




THA...
THAT WAS
DELI-
CIOUS!!

AH HA
HA HA
HA HA
HA!!!













UM?

UM...



IF YOU DO,
COME
ALONG

SURE



COULD YOU
TELL ME
SOME OLD
STORIES?

NEXT
TIME...



I'LL LOOK
FORWARD
TO THAT.

I KNOW A
BUNCH OF
STORIES..

THAT
THEY DON'T
WANT
SHARED

TRANSLATOR'S NOTES

GRATED DAIKON RADISH, KNOWN AS DAIKON OROSHI, IS MOSTLY SERVED WITH DISHES THAT ARE GRILLED OR FRIED.

PONZU IS A CITRUS-BASED SAUCE THAT IS ALSO USED AS A DIP FOR NABE (JAPANESE HOT POT).

MAKUNOUCHI IS A STYLE OF BENTO THE ONE WOULD ASSOCIATE WITH A TYPICAL JAPANESE BENTO (RICE ON ONE SIDE WITH AN ASSORTMENT OF FOOD ON THE OTHER). MAKUNOUCHI CAN MEAN "BEHIND THE CURTAIN" AS THIS BENTO ORIGINATED AS LUNCH PROVIDED TO STAGE ACTORS IN BETWEEN ACTS.

GOZEN WAS A TYPE OF CUISINE SERVED TO EMPERORS AND NOBLES. IT ALSO REFER TO DISHES THAT ARE CONSIDERED TO BE HIGH CLASS OR GOURMET.

